

TRANSIA[®] PLATE

Total Aflatoxins

Easy-to-use
Wide range of matrices
Accurate screening from 2 ppb



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TRANSIA[®] PLATE

Total Aflatoxins

Food and feed contaminated with aflatoxins is a growing global concern as these substances are known to be acutely toxic in humans and animals. Aflatoxin B1 is in fact considered to be one of the most carcinogenic substances of natural origin.

To limit the health risk, regulations governing the aflatoxin content in food and feed are in effect in many countries. Food laboratories are testing an increasing number of raw materials and finished products for aflatoxins. The extensive aflatoxin testing process calls for an efficient screening method in a large variety of matrices.

TRANSIA PLATE TOTAL AFLATOXINS

TRANSIA PLATE Total Aflatoxins is optimised to provide rapid and reliable screening of aflatoxins in small to large series of food samples. Simple methanol extraction ensures a high recovery of aflatoxins in a wide range of foods. The user friendly method consists of an ELISA in a microtitre plate with divisible strips. The reagents are added directly to the wells – no mixing or dilution of the reagents is required.

TEST MATRICES

- Wheat
- Dried fruit
- Barley
- Peanuts
- Corn/maize
- Pistachio nuts
- Rice
- Almonds
- Cornflakes

ORDERING INFORMATION
MY0801 1 plate, divisible strips

TECHNICAL ADVANTAGES

- Accurate screening from 2 to 80 ppb
- Ready-to-use reagents and standards
- No dilution or mixing step after extraction
- No derivatisation or dilution after the filtration step
- Direct reading from the standard curve

FINANCIAL ADVANTAGES

- Rapid and reliable quality control of raw materials
- Screening of large series of samples in a short time
- Time-saving – the same extraction protocol is used for other Raisio Diagnostics mycotoxin tests, which allows multiple screening

ENVIRONMENTAL ADVANTAGES

- No chlorinated solvents required
- Minimal consumption of plastics

Aflatoxins

The most important aflatoxin-producing moulds are *Aspergillus flavus* and *Aspergillus parasiticus*. High temperatures and dry conditions favour the growth of these fungi. Aflatoxins are therefore found primarily in crops grown in regions with a warm climate. Grains, peanuts, pistachio nuts, figs and cotton can be infected if inappropriately stored. Ear rot in growing maize is a result of pre-harvest infection by *A. flavus*. Aflatoxins are stable compounds and are not affected by heating. Aflatoxicosis occurs in animals as a result of consumption of aflatoxins in feed. The clinical effects include oedema, immuno-suppressive effects, serious liver damage and liver cancer. High dosages of aflatoxins are also known to be fatal to humans.

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